Touch the future

RETIGO BLUE VISION Manual

retigo® vision

Dear customer,

Congratulations on purchasing the new RETIGO VISION combi steamer. The Retigo Company appreciates your decision and believes that you will always achieve great results turning your ideas into reality in your everyday work by using this equipment. By using your new combi steamer you will attain the highest quality of prepared food and your guests will like revisiting to your establishment.

Your new RETIGO VISION combi steamer combines long-term experience of the best chefs together with the latest scientific and modern technologies. Due to its intuitive operation, preset program options and the unique “Easy cooking” function, you will instantly achieve optimal cooking performance without needing to study the technologies and procedures of food preparation.

It is also possible to create your own programs with an unlimited number of steps which you can store and sort according to your routines and requirements. The well arranged menu offers the choice of your favorite recipes, as well as your most frequently used cooking programs.

The advanced cooking system of the RETIGO VISION oven allows you to make changes to the cooking program even after you have started the cooking process. The new “Learn and Remember function” allows you to store the program so that you can use it again with all the changes you have made.

RETIGO s.r.o. believes that the new combi steamer RETIGO VISION will bring you maximum comfort during everyday work and present new possibilities of food preparation. This is also supported by the warranty period, stated in the service log and the certificate of warranty. Please insist that the company installing your new combi-oven to validates your certificate of warranty. The warranty does not cover damage and faulty operation caused by the incorrect operation, non-compliance with this operating manual, the use of aggressive chemical cleaning agents or the improper cleaning of the device. The warranty also excludes damages resulting from incorrect installation, which is not in accordance with the manufacturer’s instructions; technically faulty connections, as well as faults caused by unauthorized personnel or an act of God.

In order for you to achieve great results with your new combi steamer RETIGO VISION right from the beginning, we would like to provide you with the help of this manual with all the necessary information and useful advice for trouble-free work. To be able to take full advantage of all the possibilities of your new combi steamer RETIGO VISION we recommend that you carefully study the manual before using the combi steamer.

RETIGO s.r.o. wishes you lots of cooking pleasure in using your new combi steamer RETIGO VISION.

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1. Introduction

1.1 Safe use of the equipment

Combi steamers RETIGO VISION have been designed and produced to meet all applicable international safety standards. Installation deviating from the installation instructions, incorrect operation, settings, servicing, as well as improper cleaning or any modifications made to the combi steamer, which are not authorized by the manufacturer, may cause injury or possibly death.

CAREFULLY READ the operating manual before you begin using the equipment. Keep this manual in a safe place for use by all users of the equipment and for further reference in the future.

Make sure the electrical connection, water connection as well as the waste water pipe connections are correct and in accordance with the manufacturer's directions stated in chapter "Transport and Installation" of the combi steamers technical documentation. Should you have any doubts or questions regarding the installation, operation or safety of the equipment, please consult your supplier.

Do not remove any compact covers – danger of electricity-related injuries.

Do not leave the equipment running without supervision unless specifically stated in the manual.

Do not continue running the device if have any doubts about its trouble-free operation, or if it is damaged in any way, turn it off immediately, disconnect the electrical connection, stop the water supply and consult your supplier.

Never let unauthorized personnel operate this equipment or handle it, clean it or carry out other activities in conflict with its designed use. Such unauthorized use may cause injuries or possible depreciation of the equipment.

Always comply with the principles of working with electric devices.

This symbol means that RETIGO s.r.o. is entitled, according to statute 477/2001 Codex, (94/62/ES) to use the trademark Green Point (Zeleny bod), meaning that the price of the equipment includes costs related to the disposal of packaging materials.

Sell the metal parts to an organisation specializing in metal processing; place the glass parts in waste containers designated for glass. The heat insulation and electrical components should be handed over to a facility authorized to handle such waste.

2. Safety notices

Study this operating manual carefully

Only qualified and trained personnel are allowed to use this device

Provide regular training to operation personnel. In this way you will prevent possible work-related injuries and damage to the equipment.

The equipment is to be used only for food preparation and in accordance with the manual. Any alternative use is against its designation and is considered dangerous.

Before use check the cooking cabinet of the combi steamer. Left over food as well as cleaning materials or other left over items are to be removed and the cooking cabinet should be thoroughly cleaned using the manual shower.

Never shower left over food into the drain – remove it from the cooking cabinet.

Cleaning agents and decalcifying agents are to be used only according to the description in this manual and following the instructions on each of the agents.

The buttons on the control panel are to be pressed only using fingers. The use of sharp, pointed or other objects causes the warranty to become void.

Do not block the ventilation openings of the combi steamer by placing items in front of them, namely do not place GN containers on the ovens, fabric or other objects.
Ensure a clear steam exhaust through the ventilation openings above the combi-oven.

Make sure water doesn't drip or spray onto the combi-oven, do not place water-filled dishes on the combi-oven.

Do not place sources of fire on the equipment or in its vicinity.

For safety reasons do not remove the compact cover and do not attempt to reach inside the equipment. The device does not include any parts the user can adjust. Repairs not described in this manual should be carried out by qualified service technicians.

2.1 General notices

Do not install any heat sources (deep-fryers, grills, burners, cooking plates …) in the vicinity of the combi steamers.

The temperature of the exterior glass of the door can exceed 60˚C.

Switch off the water and electricity supplies when not using the combi-oven for an extended period of time.

Leave the combi steamer door open when finished working, e.g. overnight

Should the GN containers be filled with liquids by more than two thirds – special attention should be paid when handling and removing them. Place such filled GN containers only to the racks where you can see. Pay extra attention when extracting any hot GN containers with some content!

Attention! When working with the combi steamer bear in mind that the GN containers, cooking mats and trays may be hot – danger of burn injuries!

Attention! When in operation the combi steamer produces hot steam – danger of scalding!

Accident hazard!!! Be careful when using with gastro containers in the combi steamer where the upper tray is 160 cm and more above the floor. Risk of injury by hot GN content.

3. General Information

Switching the combi-steamer ON/OFF

The combi steamer is designed for continuous connection to electric power. Connect or disconnect the power by switching off the external main switch.

The switch is to be used for switching on and off (when putting into operation, for maintenance and installation and also during an emergency shut down of the device.)

Boiler preheating

(for boiler combi steamers only)

After switching the combi steamer on, the boiler automatically fills up with water and the water is then heated. During this process, in modes “Steam” or “Hot air” the start of the program will be delayed until the water is hot. After that the combi steamer will continue automatically.

Opening/closing the door

The combi steamer door is fitted with a closing mechanism enabling opening with both the right and left hand. By moving the handle to the sides, the latch is released and the door can be opened by pulling the handle. For safety reasons, the heating and ventilation fans are switched off upon opening the door to prevent steam from escapting out of the cooking cabinet. Open the door slightly at first, then open it fully after a short while in order to prevent scalding by hot steam. Close the door by pressing on the door handle - shut the door (if you have a model with a loading trolley, press the door and move the handle clockwise by 90°).

If the door remains open and the equipment is set to “START” a warning to close the door will appear.

Handling GN containers

- If GN containers are more than two thirds full of liquid – special attention should be paid when handling them and when taking them out. Place such filled GN containers only on to the racks where you can see. Pay extra attention when extracting any hot GN containers with some content!

Loading trolley

(applies to types 2011, 1221, 2021)

- You must secure the trolley every time you drive it into the combi steamer.
- When operating a loaded trolley you must always use the position locks (GN closure) of the GN containers.
- When moving GN containers filled with liquids – sealing covers must be used. Otherwise there is a risk of scalding.
- In the event that the floor is uneven , the loading trolleys are not to be used to drive into the combi-oven.
- Never leave the handle bar of the trolley inside a closed combi steamer – this could damage the door.
- Never pull out the trolley without using the approprite handle bar – not using the handle bar could lead to burns.
- When using banquet trolleys always make sure the plates are fitted to the stands correctly.
- Always use the automatic cleaning program to clean the trolleys.

- It is forbidden to use the combi steamer without loading the trolley for normal operation and for cleaning!

Temperature probe

The temperature probe is used to read the temperature inside the food being prepared and also for managing the cooking process during gentle method of food processing.

- Use the temperature probe only on food.
- Never inject the probe into frozen foods – danger of breaking!
- Avoid excessively flexing the cord leading into the probe.
- Do not pull the temperature probe out by pulling on the cord.
- Place the probe so that it does not touch the door glass.
- The temperature probe may be hot – use protective gloves.
- Take out the temperature probe before you take the food out and place it in the probe holder.
- When not using the temperature probe, place it in the probe holder.

- Never leave the temperature probe outside the cooking cabinet – danger or shutting it in the door and damaging it!

Cooling the cooking cabinet

For fast cooling of the cooking cabinet use the "Cooling" function in the "Extras" section

Never use the manual shower to cool the cooking cabinet. When the temperature is higher than 90˚C – there is a danger of damaging the inner door glass!

Manual shower

Use the manual shower to rinse the inside of the cooking cabinet, to cool the cooking cabinet to a lower temperature and for further auxiliary processes performed in combi steamers (basting…)

The manual shower is functional only when the combi steamer door is open

Never spray water from the manual shower onto the hot door glass – danger of glass breakage.

Always place the manual shower on to its holder after use.

Cleaning of the combi steamer

It is necessary to clean the combi steamer on a regular basis (see chapter "16. Maintenance"). When cleaning the combi steamer it is necessary to follow the following instructions:

- use only cleaning agents recommended by the manufacturer of the combi steamer
- follow instructions written on the cleaning agents
- never apply cleaning agents on to hot stainless steel surfaces – danger of disturbing the surface and subsequent discoloration. The warranty does not cover such damage!
- always rinse the inside of the cooking cabinet with the manual shower after cleaning – this removes the cleaning agents used.
- never use mechanical cleaning means to clean the combi steamer (such as steel wool, scrapers, knives)
- do not clean the combi steamer with high-pressure water cleaners
- leave the door open after cleaning the cooking cabinet

Always use protective aids and recommended working attire (gloves, goggles, mask) when cleaning the combi steamer! You are protecting your health!

When the combi steamer is not cleaned often enough – left over grease builds up on the cooking cabinet walls – it can ignite at high temperatures. Such damage is not covered by the warranty!

Repairing malfunctions

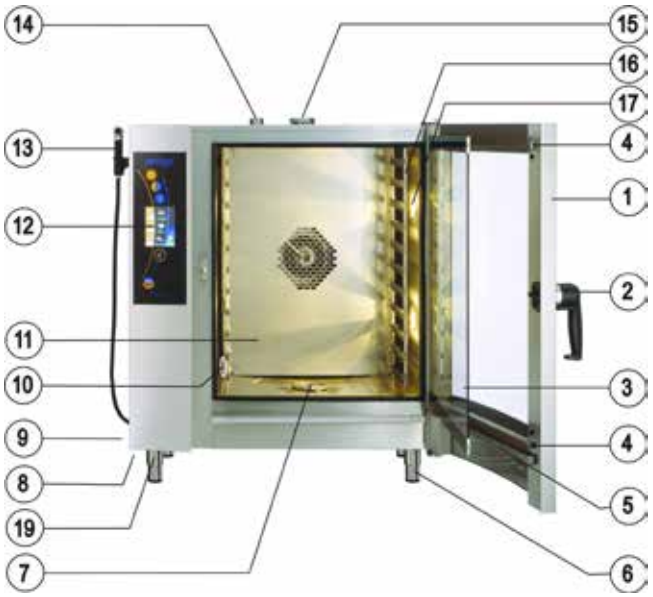
Malfunctions can be repaired only by an authorised service, trained and certified by the manufacturer.

In the event that untrained entry or unauthorise servicing occurs, the warrant becomes void!

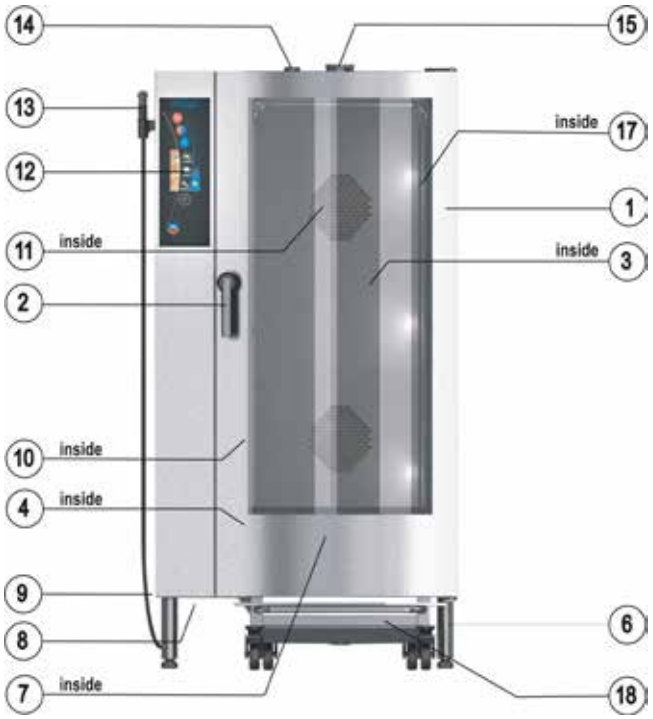
Monitoring and maintenance

It is necessary to have the combi-steam oven and its accessories inspected at least once a year by an authorised service to ensure the trouble-free operation of the equipment. (see chapter “16. Maintenance”).

4. General description of the equipment



Combi steamer types 623, 611, 1011



Combi steamer types 1221, 2011, 2021

1. combi steamer door with double glass
2. door handle with an integrated latch
3. inner door glass
4. catch to secure the inner glass
5. condensate door drip tray catching condensed water from the inner glass with an automatic release.
6. adjustable feet
7. drain cover
8. air and dust filter
9. side cover
10. temperature probe
11. inner detachable wall in front of the ventilation fan
12. combi steamer control panel
13. manual shower
14. ventilation shaft
15. controlled and safety valve for exhausting surplus steam

16 racks for GN containers

17. interior light
18. loading trolley (combi steamers type 1221, 2011, 2021)
19. USB connector

The product rating label of the combi steamer is located on the upper right side. A copy of the rating label is located inside the device, on the left side. The plate contains the following information: the manufacturer, technical data regarding the equipment, i.e. type and model, construction number, year of manufacture, important data regarding the type of power supply, power input, weight and water protection class. The label also includes CE and ESC marks, confirming that the equipment complies with all requirements of CSN, EN, IEC and government ordinances.

Product rating label of combi steamer RPE0611IA

5. Equipment characteristics

RETIGO VISION is a universal device for the preparation of meals. It enables the user to prepare a complete menu. It is possible to carry out all kinds of thermal processing of food in the RETIGO VISION combi steamer, such as roasting, frying, grilling, stewing, steaming, cooking at low temperatures, low-temperature overnight roasting/baking. An advantages is that food is processed with a low consumption of water and oil and the transfer of smells between various meals is prevented. Vitamins and minerals are preserved, while considerable power, area and time savings are achieved. Due to the ability to control humidity in the cooking cabinet there are great savings in the weight of the food processed.

It is also possible to use the combi steamer as proofing compartment, to preserve and dry fruits or other technological processes. All such processes are programmable and can be carried out without the need for personnel. Use of the temperature probe is another advantage, especially with foods sensitive to high temperatures (roast beef).

If the equipment is used reasonably, you can save considerable space and time, which would otherwise be taken up by single-purpose cooking appliances.

Thermal processing of food takes place in the cooking cabinet where hot air is circulated evenly by the ventilation fan. Air can be humidified by the generation of steam. Humidity is controlled automatically according to set value and operation. During steam operation the humidity is set to 100%, in combined operation it can be adjusted.

All processes are automatically controlled by a microcomputer that is integrated in the control sytem of the combi steamer.

The cooking itself can take three different forms:

- Less experienced users can use EASY COOKING which will recommend and set suitable values according to the meal that is being prepared. EASY COOKING uses technology which has been developed by a team of RETIGO expert chefs and includes all kinds of food processing that can be performed in the combi steamer.

- Another option is to use pre-set programs or create custom programs. 1000 programs (recipes) can be entered into the combi steamer memory and each can contain up to 20 steps. Each step can include different parameters and

different cooking modes. The advantage of such programs is the fact that they are executed automatically and when the same input conditions are maintained the same quality result can be achieved every time.

- The last option isto set all the parameters manually. Only an experienced user should use this option, setting the parameters of cooking process exactly according to their requirements.

Advantages

- Rational food preparation
- Preservation of vitamins and minerals, microelements and flavour
- Weight-loss reduction
- Processing uses a minimum amount of water and oil
- No smell or odor transfer during simultaneous food-processing
- Saving of energy, water, oil and time compared to common technologies
- Steam is generated using a boiler with an automatic self-cleaning mechanism or with spraying technology (the water is led to the fan and then sprayed onto the heating elements).
- Hygienic cooking compartment
- Two-way fan rotation provides ideal evenness
- The equipment is controlled by a microcomputer with memory
- Perfect lighting of the inside of the cabinet – halogen light with automatic shut off after 2 minutes
- Automatic safety device with a service diagnostics system
- Continuous condensed water temperature regulation (max. 60˚C)
- Acoustic signal at the end of cooking process
- Built-in shower for cleaning the inside of the combi steamer
- Panoramic door with double glass
- Heat sensor
- HACCP data recording
- Option to analyze HACCP data on a PC
- Option to create and archive programs on a PC

6. Description of the control panel

The combi steamer is equipped with a touch-screen control panel. Individual functions are selected in an easy way – by gently “tapping” on the desired symbol on the display, or the relevant button of the desired food processing method.

6.1 Basic description of the control panel

In the upper part of the panel, above the display, there are three buttons for the selection of the cooking mode, in the area below the display, there are buttons “VISION AGENT” and “START/STOP”.

RETIGO Blue Vision control panel

6.2 Description of the control panel buttons

"Hot air" button

Pressing the button sets the cooking values as follows:

Time of preparation	30 min
Temperature inside	180˚C
Humidity	0%

Ending the cooking process after the preset time has passed.

The time value can be set between 1 minute and 23 hours 59 minutes.

The temperature value can be set between 30 - 300˚C.

"Hot air and steam" button

Pressing the button sets the cooking values as follows:

Time of preparation	30 min
Temperature inside	160˚C
Humidity	50%

Ending the cooking process after the preset time has passed.

The time value can be set between 1 minute and 23 hours 59 minutes.

The temperature value can be set between 30 - 300˚C.

"Steaming" button

Pressing the button sets the cooking values as follows:

Time of preparation	30 min
Temperature inside	99˚C
Humidity	100%

Ending the cooking process after the preset time has passed.

The time value can be set between 1 minute and 23 hours 59 minutes.

The temperature value can be set between 30 - 300˚C.

"VISION AGENT" button

Shows the help information regarding the currently running process on the control panel. "Vision agent" explains the currently running process, or helps with further possible steps.

"START/STOP" button

Starts or stops the cooking process.

6.3 Icons on the touch screen

“Manual setting” icon

Enables the manual setting and change of parameters of the cooking process (time, temperature, humidity, core temperature, special functions).

“Programs” icon

Enables the choice of pre-set programs, creation of custom programs and their sorting into categories; it shows and enables the choice of the last 10 programs used; and the creation of favourite programs.

. “Easy cooking” icon

Enables the choice of pre-set programs, creation of custom programs and their sorting into categories; it shows and enables the choice of the last 10 programs used; and the creation of favourite programs.

“Automatic cleaning” icon

Enables the choice between four automatic wash programs of the combi steamer.

“Help” icon

Shows the user manual for the combi steamer.

“Service” icon

Enables the choice of service functions of the combi steamer (setting of time/date, sounds, access for service technicians)

“Temperature setting” icon

Enables the setting of the cooking process temperature within the range available for the individual modes.

“Core temperature setting” icon

Enables the setting of the core temperature at which the cooking process is stopped (30 - 100˚C)

“Extras” icon

Enables access to special functions of the combi steamer, e.g. showing of HACCP data for the current cooking procedure.

“Time setting” icon

Enables the cooking process time to be set between 1 minute and 23 hours 59 minutes.

“Special functions” icon

Enables the choice of special functions of the combi steamer operation.

“Flap valve” icon

Enables the opening or closing of the valve if it is necessary to exhaust surplus humidity from the cooking cabinet.

"Fan time control" icon

Sets the fan to a special mode for gentle baking/ roasting or keeping the food at serving temperature.

"Automatic preheating/cooling of combi steamer" icon

Chooses the automatic preheating of the chamber before cooking or the automatic cooling of the chamber in the event of a high starting temperature.

"Half power" icon

Chooses the half power consumption mode.

"Normal fan speed" icon

Sets the fan to normal speed.

"Higher fan speed" icon

Sets the fan a speed that is 20% faster than normal.

"Lower fan speed – 1/4" icon

Sets the fan speed to 25% of the normal speed.

"Lower fan speed – 1/2" icon

Sets the fan speed to 50% of the normal speed.

"Lower fan speed – 2/3" icon

Sets the fan speed to 75% of the normal speed.

"Cook&Hold" icon

Set the special function COOK&HOLD by pressing this icon which enables you to maintain the meal at the required temperature after the cooking process.

"Automatic start" icon

You can set the time for automatic start.

"GT" icon

Press this "Golden Touch" icon to set the values to: 230 °C, 15 minutes, open valve. Read more in chapter "11. Extras". "GT" is always set before the "C&H" function.

"Sounds" icon

Set a sound for the end of a program step.

"Delta T" icon

Delta T is a special function used for cooking of meat and slow cooking with a low yield loss. The temperature probe must be used.

"Permanent light" icon

Set the light in the cooking chamber to be permanently turned on.

"Manual moistening" icon

Manual moistening in the cooking chamber.

"Choice selection" icon

Selects the desired function or sets parameters of the cooking process

"Choice cancellation" icon

Cancels the selected function or set parameters and returns one step back.

"Item setting" icon

Enables the step by step setting on the linear level of the selected function or increasing of the numerical value of the parameters being set.

"Item setting" icon

Enables the step by step setting on the linear level of the selected function or increasing of the numerical value of the parameters being set.

"Delete item" icon

Deletes the set item, e.g. when selecting the time and cooking process temperature.

"Humidity setting" icon

Enables the setting of the desired humidity during the cooking process in the "Hot air and steam" mode.

"Vision" icon

Returns the screen from the manual setting mode to the initial scheme.

7. Manual mode

Select this mode when you do not wish to use the "Easy cooking" mode or use the pre-set programs in the "Cookbook" mode. Choosing the manual mode makes it possible to program one's own custom procedure, which, after finishing the cooking process with satisfactory results can be stored as a newly created program.

7.1 Basic use of Manual mode

The manual mode can be selected in two ways:

7.1.1 By pressing any mode selection button

Values TEMPERATURE, TIME and FAN SPEED will be pre-set to default values. Default values can be changed as in the chapter 12., point 12.1.4.

"Hot air" mode

"Hot air and steam" mode

"Steaming" mode

When the pre-set values comply with the required values for the preparation of the current meal, the process will be initiated by pressing the cooking process button.

We can stop the process by pressing the same button at any time.

7.1.2 By pressing the manual control button and setting parameters according to your own requirements

The same procedure of adjusting the pre-set values according to own needs and processes applies to all the three cooking modes!!

Sample setting of cooking process to:

Mode	***Hot air and steam***
Time	***2hrs 30min***
Temperature	***145˚C***
Humidity	***65%***
Fan speed	***Lower fan speed – ¾"***
Preheating	***YES***

1. Set the Combination mode

This screen apears

2. Set the desired preparation time; confirm the selection by pressing "OK"

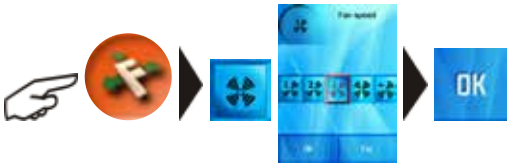
3. Set the desired preparation temperature; confirm the selection by pressing “OK”

4. Select “Hot air and steam” mode; you can also set the value of humidity in the cooking chamber:

Note: in modes “Hot air” and “Steaming” it is not possible to set the humidity.

5. Select additional functions “Preheating”

and “Lower fan speed – 3/4”



6. You can check the set values by pressing

By pressing

you start the cooking process.

7.1.3 Temperature probe controlled cooking process

Select if you want to finish the cooking process when the set temperature has been reached inside the food.

You can set the temperature in a similar way as setting the temperature in the cooking chamber (see point 2)

7.2 Further setting options in the manual mode

7.2.1 Changing the set parameters during the cooking process

If it is necessary to change the parameters of the currently running cooking process, press the relevant button (Time, Temperature, Probe temperature, Function) and adjust the parameters according to the current requirements and press the OK button. The cooking process will proceed according to the newly set values.

7.2.2 Adding steps to a set process

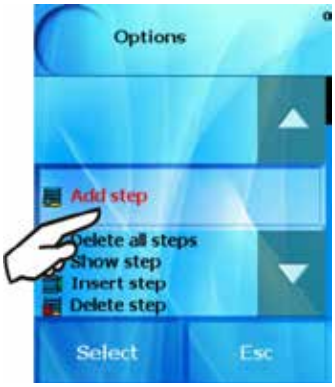
If you require the cooking process to consist of more steps, it is possible to add such steps so that the food is processed in a gentle way and so that the result is exactly according to your requirements.

Example: we want to add following steps after the pre-set parameters (see point 7.1.2, point 1-5)

Mode ***Hot air***
Time ***15 min***
Temperature ***200˚C***
Fan speed Normal fan speed

1 Press the “Check” button and select “Options” function

2 Press “Add step” or choose the item “Add step” using arrows and press “OK”



3 Set the desired values of the second step as usual and press “OK”

The current settings of all the steps and parameters of the cooking process will be shown.

You can now proceed in adding further steps, add or delete a step, or adjust parameters of individual steps set by you.

You can leave “Options” at any time by pressing the “Esc” button.

The initial screen will show the relevant step and the number of set steps of the cooking process.

By pressing

we start the cooking process.

If you chose the function “Preheating/Cooling”
the combi steamer first evaluates the inside temperature.

a) If you preheat to 180 °C the cooking chamber will always be heated by 25% more than the required temperature.

b) If you preheat from 180 °C to 225 °C the additional preheating percentage will gradually decline with increasing temperature.

c) If you preheat above 225 °C the chamber is preheated exactly to the required temperature without an increase.

As soon as the combi steamer reaches the desired temperature the “insert food” screen will appear.

The cooking process starts automatically once the GN containers with food have been put in and the door is closed according to the current setting. You do not need to press the “START” button.

During the cooking process the “Eco logic”
icon will appear on the right side of the display. This displayed icon means that you are cooking with minimal energy consumption.

7.3 Ending the cooking process

After completing the cooking process or after pressing the “Start/Stop” icon, you have the following three options:

7.3.1 Continute cooking

If you are not completely satisfied with the result, this option will allow you to continue in the last step by extenting the time.

7.3.2 Eco Logic

Eco logic is a unique function that enables you to find out the energy consumption at the end of the cooking process.

The function is designated using a green icon . It also appears during the cooking process informing you that you are currently cooking with minimal energy consumption.

7.3.3 Saving the completed cooking process into a program

If you are happy with the result of the cooking process and presume that you will repeat it with the same set parameters, you can save the steps and parameters of the finished cooking process as a new program.

At the end of the cooking process a message inviting you to save the new process will appear. If you decide to do so, confirm by selecting “Save as program”.

The system will offer “Programs”

Now you can save the created program into a selected group or you can create your own group by pressing “Select” – the procedure is described in detail in the chapter “Programming”

If you decide not to save the process as a program, press “Esc”.

If the cooking process parameters and steps are not saved as a program, they will be lost when a new manual mode setting is made or when the combi-steam oven is turned off!

8. Recipes

RETIGO Vision combi steamers offer the use of pre-set programs to prepare a large number of dishes. Retigo expert chefs have prepared for you typical recipes so that all the quality and sanitary standards and HACCP norms are met.

Special attention was paid to the maximum utilisation of the combi steamer features, maximum extraction and quality of dishes when designing the programs.

The team of Retigo expert chefs drew inspiration from everyday experiences of chefs in gastronomic establishments and created a set of programs, which cover the most frequent requirements for of all types of gastronomic establishments to make the operation of the combi-ovens less complicated.

The great advantage of the combi steamers is the option to use pre-set programs so that the final product complies with the gastronomic establishment, national, regional and local customs and taste and the experience of the chefs.

As a matter of fact the Retigo combi steamers presents the opportunity to create custom programs and to make subsequent changes taking maximum advantage of the combi steamer's features, entering created programs into typical groups so that the experience, inventions and creativeness of the chef is used when creating gastronomic and culinary specialties. It depends on the chef's imagination and experience which technology, steps or functions they use.

The creation of programs is not limited by the number of steps and enables the use of all available functions and procedures. It is possible to define typical groups of dishes for created programs, where programs can be saved, moved, deleted or edited and further steps can be added.

Every program can be linked to a picture or a photograph with the help of the "Pictograms" function. All this can be accomplished simply by using a USB flash disk and couple of presss.

You can use your USB flash stick when working with the "Recipes" section. You can choose recipes or categories and copy these to your USB or to your combi steamer.

It is also possible to store the most often used programs to "Favorites" and use the option of quickly accessing the most important and favorite programs.

An advantage is also the "Last ten" where the last ten used programs are stored for quick use in everyday operation.

"Programs" allows you to use the combi steamer to its maximum capacity, with ease of operation and enables the foods to be repeatedly prepared to the highest quality.

8.1 Using the "Recipes" section

8.1.1 Basic operations with the "Recipes" section

Press "Recipes" on the initial screen

The screen shows the initial menu of the "Recipes" section, which you can use to set prepared and created programs:

- Allows you to use pre-set programs

- This choice enables you to display all programs, which have a pictogram link (this could be for instance a picture of the meal) and consequently work with this program. This function is described in detail in chapter 8.3.

- Last ten used cooking processes are stored in this section

- You can store your favorite recipes here for quick access

- For a quick search through the large number of programs you can use the "Find" function

8.1.1.1 "All programs" option

Allows you to use pre-set programs, which are in chronological order according to typical food groups or according to the method of preparation.

When this button is pressed, the food group (folder) option appears, where individual programs are sorted. The groups may vary according to the types of dishes or method of preparation.

If for example “Pork meat” is chosen

you will see a list of all the programs stored in this folder.

Start the cooking process

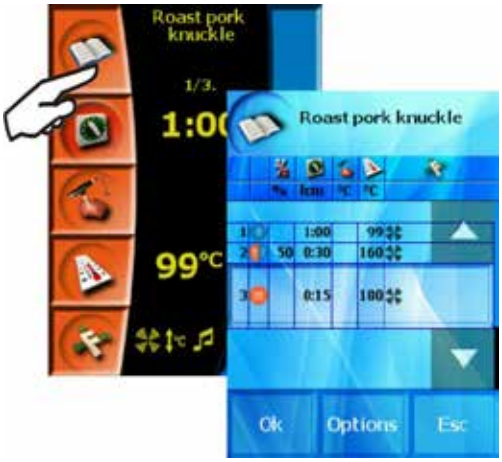
After pressing the selected recipe (or “Select” button) the selected program is set. At this moment you can press the “Start” button and start the selected cooking process.

The function is designated using a green icon . The icon means that you are currently cooking with minimal energy consumption.

Quick View

Using the Quick View function you can see all the steps of the selected program and check the set parameters.

Individual steps and program parameter settings can be shown by pressing the “Recipes” button.



On the screen with the list of program steps it is possible to:

Add step - Create and add the next step which is placed as a last step.

Add Cook & Hold - Add Cook&Hold function as the last step. Default parameters can be set in the “Settings” section.

Add Golden Touch - Add “GT” Function as a last step.

If the C&H function is added too, the “GT” function is always set prior “C&H”.

Show step - Show the parameters of the selected step. Changes can be made.

Insert step - Create and add a new step. The new step is inserted before selected step.

Delete step - Delete the selected step.

Applying the same procedure, you can also choose programs from the options “Last ten” and “Favorites”.

Enhanced operations with categories and programs

A) Categories

If you mark any category in “ALL PROGRAMS” section you have several choices in the “Options” section:

Add program - Create a new program which is placed in the selected category.

Add rack timing - Create a new program for “Rack timing” function which is placed in the selected category.

Add category - Create a new category.

Paste - Paste a category or a program.

Copy - Copy a category or a program.

Cut - Cut a category or a program.

Rename category - Rename the selected category.

Move up - Move the selected category one position up.

Move down - Move the selected category one position down.

Delete category - Delete the selected category.

B) Programs

If you mark any program in any category you have several choices in the options section:

Add program - Create a new program.

Add rack timing - Create a new program for “Rack timing” function.

Add category - Create a new category, which will be placed among the programs.

Vision Chef - You can add a discription text for the chosen program very easily. Read more in chapter 8.4.

Paste - Paste a category or a program.

Copy - Copy a category or a program.

Cut - Cut a category or a program.

Show/Edit program - Show the program’s steps and you can edit them.

Rename program - Rename the selected program.

Add to my favourite - Add this program to your favourites.

Add pictogram - Add a pictogram to the selected program.

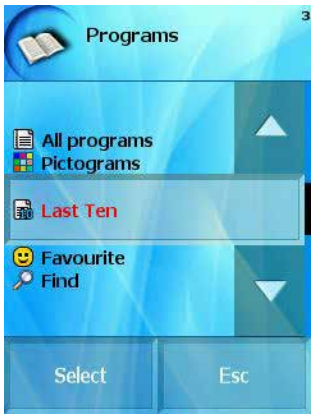
Delete program - Delete the selected program.

8.1.1.2 "Pictograms" section

More in the chapter 8.3

8.1.1.3 "Last ten" section

The last ten used cooking processes are stored in this section. The combi steamer remembers it automatically. It could be your own program, from the Easy Cooking technology or from the manual mode.

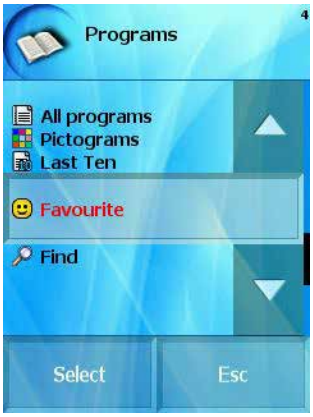


In the "Last ten" section you can choose the "Options" section

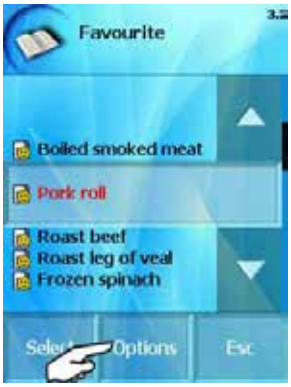
- Show the program steps and you can edit them

8.1.1.4 "Favourites" section

You can store your favorite recipes here for quick access. You can create your own database of programs, which you use most often or like the most.



Programs saved in this category are marked with the "Smile" icon. .



You can edit this program as well by clicking on the "Options" section:

- Show the program's steps and you can edit them.

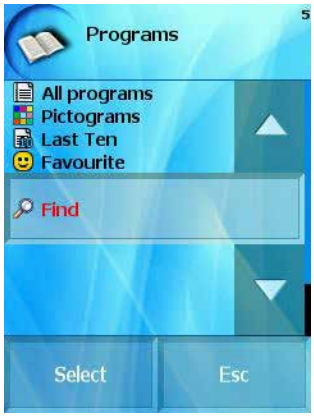
- Rename the selected program.

- Delete the selected program in "Favourite" category

- Delete the selected program.

8.1.1.5 "Find" section

To quickly search through the large number of programs you can use the "Find" function

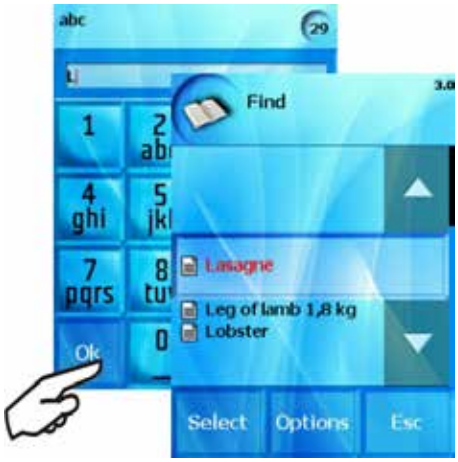


If you know the name of the program, you can enter it in a similar way to writing a text message on your mobile phone.

By repeatedly pressing the relevant button you select the desired letter. A short pause between the selections will move the cursor to the next position of the name selection.

By pressing the “OK” button you get the selection of all programs that begin with the entered name. The buttons ◀ and ▶ are used to move the cursor and the ⟵ button is used to delete a letter.

You can also use the option of entering only a part of a program or category name and the search assistance will offer all the programs and categories beginning with the same letters.



The choice and selection of the program is the same as in the preceding chapter.

You have several choices in “Options” section:

- Show the program’s steps and you can edit them.

- Rename the selected program.

- Add this program to your favourites.

- Delete the selected program.

8.2 Further options in the “Recipes” section

8.2.1 Creating your own recipes

If you wish to create your own recipe select “All programs” in the “Recipes” section

then select “Options”.

In the “Options” menu press the “Add program” button.

a) enter the name of the program and press “OK”

b) enter the technology for step 1

The procedure of setting is described in detail in chapter “7. Manual mode”

After entering the parameters of step 1 you will be asked if you want to add another step.

In case you wish to proceed in creating the program by adding further steps, press the “Yes” button and enter another step of the program. If you do not wish to add another step, press the “No” button.

c) checking the created program

The “Quick View” function allows you to see all the steps of the relevant program and thus check the set parameters.

If you agree with the selected setting, press the “OK” button. Press the “Options” button if you disagree and select one of the offered options

- using this option you can add a new step to the program after the previously created steps

- add Cook&Hold function as a last step. Default parameters can be set in the “Settings” section

- add the “GT” function as the last step.If the C&H function is added too, the “GT” function is always set before “C&H”.

- show the currently selected step and you can edit it

- using this command you create a new step, which will be entered before the selected step.

- delete the selected step and add a new number to the remaining steps

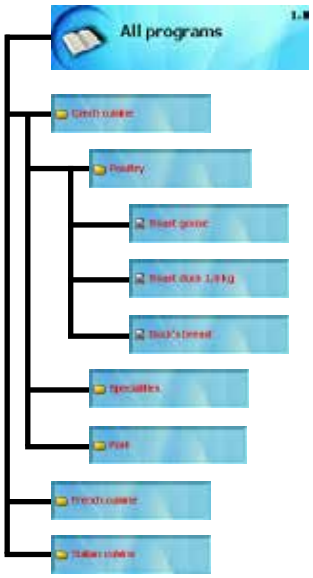
The program we created by using the procedure described above will be listed in the initial menu “All programs” as an individual program, in groups of programs.

This program can be edited and moved to another category through the “Options” section.

8.2.2 Creating your own groups of programs

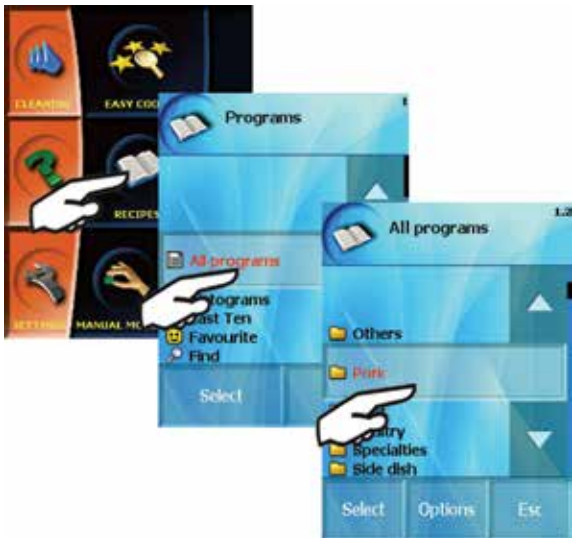
To make it easier to work with the programs it is possible to organize created programs into groups, according to the type of processed food, processing technology, etc. We can also create our own group organisation and structure so that the navigation through and selection of programs is easy and less complicated.

Example structure:



You can also use pre-entered groups, or rename or delete a group you will no longer use by using the “Options” button.

The access to the section of group organisation is selected as shown below



Choose “Add category”

The combi steamer will offer the option of entering the category name

You can enter the category name by using the same procedure as for entering the program name.

After pressing “Select” the newly created group will be placed at the end of the list of groups.

We can add programs into the new subgroup according to our own needs, add new subgroups or delete, rename programs etc. according to the current offer. The process is the same as in chapter “8.2.1 Creating your own recipes”.

8.2.3 Loading of programs via USB flash disk

You can use your USB flash disk when working with the “Recipes” section. You can choose recipes or categories and copy these to your USB flash stick or to your combi steamer. Therefore you can have the same recipes or categories in all your combi ovens.

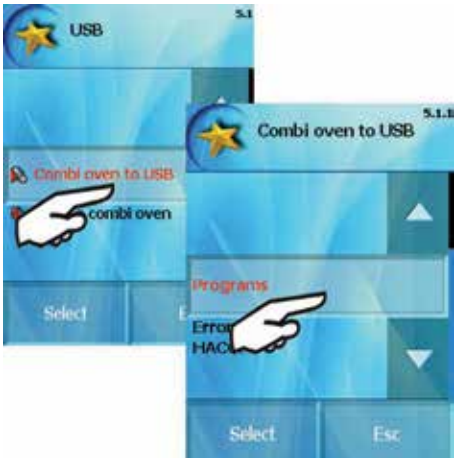
8.2.3.1 Loading programs “Combi oven to USB”

a) Connect your USB flash stick to the combi steamer.

b) The connection is indicated by a sound. Enter the “EXTRAS” menu menu and press the USB button which is active (highlighted).

If there is no sound and the USB button is not active {grey} try connecting the USB again.

c) The screen of choices “Combi oven to USB” or “USB to Combi oven” appears. Choose “Combi oven to USB” and then the “Programs” button.

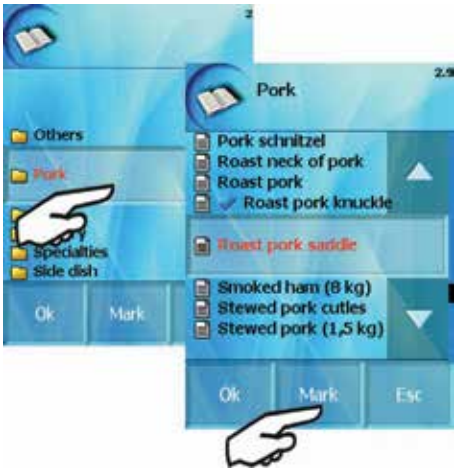


d) Then you can choose “Save selected” or Save all.

“Save All” – all programs of the “All programs” section will be completely saved on USB. The programs will be saved as Programs_xxxxxx.pms. “xxxxxx” is the serial number of the combi steamer. If a file with the same name already exist the new one will saved as “Programs_xxxxxx(1).pms”.

“Save selected” – you can choose and save on USB either

marked programs,



or marked categories. Both choices can be made using the “Mark” button.

You can unmark programs as well by using the “Unmark” button.

As soon as you choose the programs or categories which you want to copy on your USB, confirm it by pressing “OK”.

e) The green screen appears as the last step. If you want to confirm, press “Yes”, if not, press “No”.

The programs or categories will be completely saved on USB. The programs will be saved as Programs_ xxxxxx.pms. “xxxxxx” is the serial number of the combi steamer. If a file with the same name already exist the new one will saved as “Programs_xxxxxx(1).pms”.

When you load these Programs (categories) back into the steamer they are saved here under the original name in the “ALL PROGRAMS” section.

8.2.3.2 Uploading programs “USB to combi oven”

To start uploading follow the chapter 8.2.3.1, steps a) and b).

c) The screen of choices “Combi oven to USB” or “USB to Combi oven” appears. Choose “USB to Combi oven” and then the “Programs” button.

d) Then you can choose

“Add to existing” – add the copied programs or categories to “All programs”.

“Rewrite all” - all programs will be completly rewritten in the “All programs” section.

Loaded Programs (categories) are saved under the original name in the “All programs” section.

8.3 Pictograms

RETIGO Vision combi steamers offer you a unique opportunity to assign proprietary pictures – pictograms to the individual programs. These pictures can be assigned in a very simple way with the help of a USB flash disk.

The RETIGO Vision combi steamers support picture formats with the extensions "*.jpg", "*.bmp". "*.gif" and "*.png". A limited number pictures (200) can be stored in the combi steamer's memory. The size of the picture will be automatically adjusted by the combi steamer.

Programs, which have an assigned picture, are displayed in the list together with the particular icon . The same is true for the favorite programs list .

8.3.1 The "Pictograms" menu

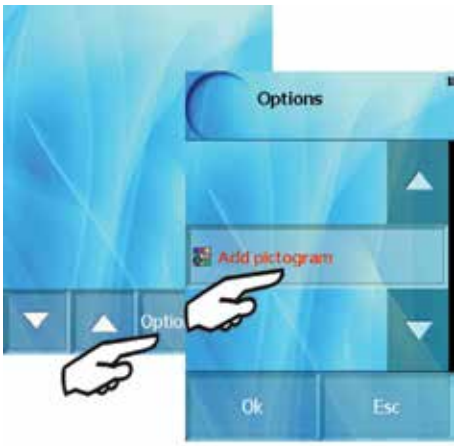
In the "Pictograms" menu, which is accessed through the "Programs" menu, you will have the following options:

8.3.1.1 Assign a pictogram to a program

A) Through the "Pictogram" selection

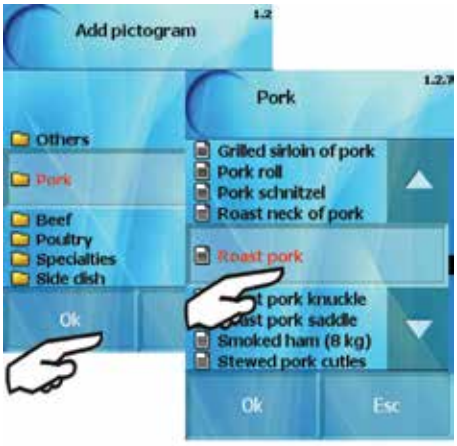
If no picture has been assigned to a program yet, you will see only an empty screen with the lower menu bar in the "Pictograms" menu.

If you want to add a picture, connect your USB flash disk with the pictures you want to use to the combi steamer. After you connect the USB flash disk, push the "Options" button and then the "Add a pictogram" button.



After this, an information screen will appear for two seconds advising you to select a program.

Next you will enter the program list file, where you can select the program you want to link to the picture.



After a selection is made an information screen will again appear for two seconds.

If the USB flash disk is connected, you will access the file list on the USB.

If it is not connected, you will see a screen telling you to connect the USB flash disk and to press the “Yes” button. Select the desired program (*.jpg, *.png,*.bmp, *.gif) in your USB using the arrows.

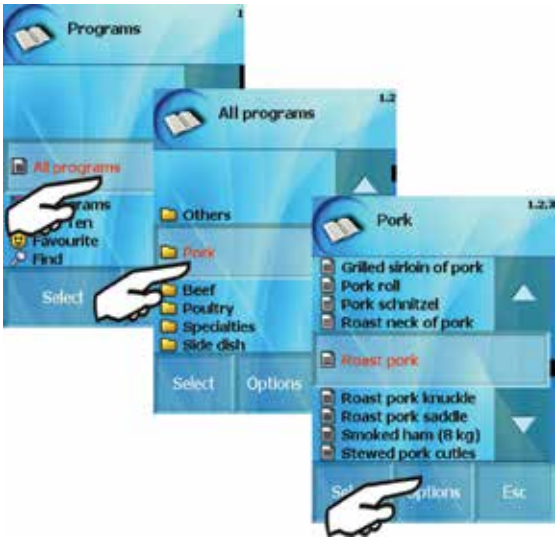
If you are not sure, what program is under a particular name, you can check it with the “Preview” button.

You can return back to the list by pushing the “ESC” button. If you are happy with the picture, press the “Select” button. The picture will then be assigned and will be displayed on the screen.

Further pictograms can be added in the same way as the first one.

B) Through the program list

The pictogram can also be assigned directly from the program list. Select the program in the “Programs” file. Press the “Options” button.



Here a menu with possible program choices will appear. Find and press the “Add a pictogram” button with the help of arrows.

Next follow the same steps as in part A.

8.3.2 Additional work with pictograms

Additional work involves the “Options” menu in the “Pictograms” section. Press on a pictogram and then press “Options” button.

Add pictogram - Add another pictogram. More on 8.3.1.1

Vision Chef - You can add a discription text for the chosen program very easily. Read more in chapter 8.4.

Show/Edit program - Show the program’s steps and you can edit them.

Rename program - Rename the selected program.

Change pictogram - Change the pictogram picture. More in chapter 8.3.2.3.

Move up - Move up selected pictogram.

Move down - Move down selected pictogram.

Delete pictogram - Delete the marked pictogram, not the program linked to it. More in chapter 8.3.2.5.

8.3.2.1 Assigned pictograms overview

The overview can be accessed through the “Programs” menu.

This list shows pictograms that have already been assigned to programs. Each pictogram consists of a picture and the name of the particular program.

8.3.2.2 Launching a program with a pictogram

Launching programs in the “Pictograms” menu is very simple. You just double press the pictogram. This way you will enter the standard program launch screen (see chapter “8. Recipes”). After that you just push the “START” button

8.3.2.3 Changing the pictogram

To change the pictogram, press the picture you want to change once in the “Pictogram” menu. The selected picture will be marked red.

Next push the “Options” button and with the arrows find the “Change the pictogram” option.

After that, follow the same steps as in chapter 8.3.1.1.

8.3.2.4 Displaying the pictogram

If you want to display a pictogram associated with a particular program, .or. , mark this program in the “Programs” selection and push the “Select” button. In the menu that will be displayed find and press the “Show the pictogram” button.

8.3.2.5 Deleting a pictogram

It is possible to remove a pictogram from the program. You will, of course, delete only the pictogram, not the program.

The deletion itself is done in the same manner as the pictogram change, only in the “Options” menu you will find and push the “Delete pictogram” button.

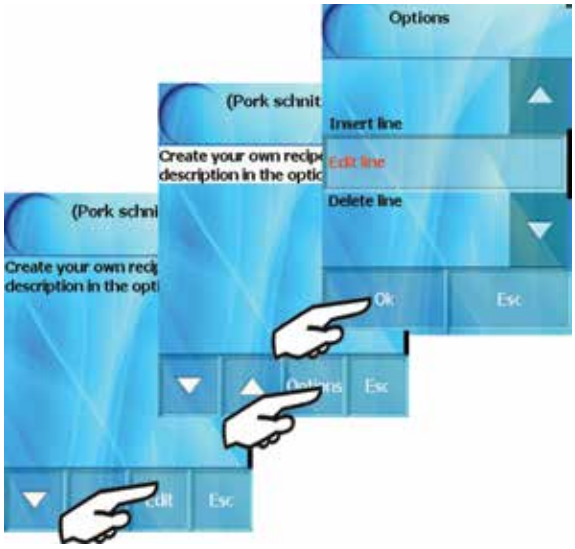
After you push this button, you will be asked whether you really want to delete the pictogram and remove it from the program and then press the “Yes” button.

Should you again need the deleted a picture in the future, you would have to get it from the USB flash disk in the same way as you have done it before.

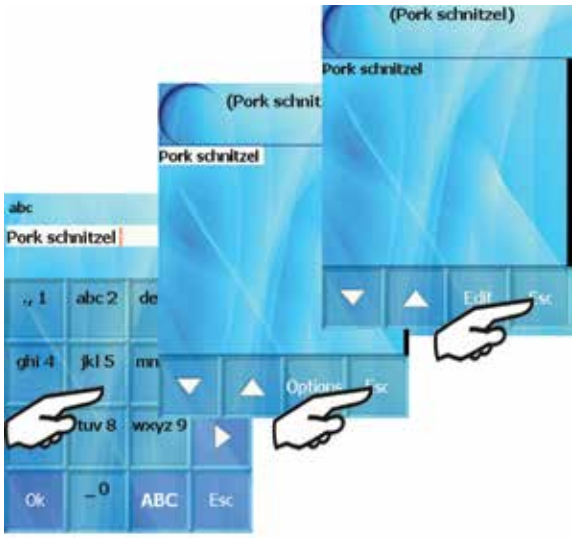
8.4 Vision Chef Virtual Cookbook

Create your own procedures, recommendations, tips and tricks for each program saved in the combi steam oven. To create you own description, go to the directory “All Programs” or “Pictograms” and in “Programs” mark the required program, press the “Options” button, where you will find the

button and proceed as follows:



The select the required operation, e.g. Edit row. Delete the row contents and enter the required text using the keyboard.



Once you have created the text, press the “Back” button twice. The combi steam oven will ask whether you want to save the changes. Press “YES”.

Show the **“Vision Chef”** virtual cookbook by pressing the “Vision agent” button and then the name of the required program or pictogram.

A description can also be created using the Vision Combi Software program, which is available for free download at www.retigo.com.

9. Easy Cooking

RETIGO VISION combi steamers offer a unique technology Easy Cooking which enables even the less experienced chefs to obtain excellent results. It is not necessary to know in detail all the cooking process stages and set the individual steps. The “Easy cooking” system is like a guide which recommends and sets suitable technology according to the type of dish and required result. This technology was designed by a team of expert RETIGO chefs and, unlike other systems, it fully takes in account features of Czech cuisine.

The operation in “Easy cooking” mode is limited only to the choice of dish, or “fine tuning” the intensity of roasting/baking and colour of the surface and all that is then necessary is to press the “Start” button. The rest will be done for you by the combi steamer.

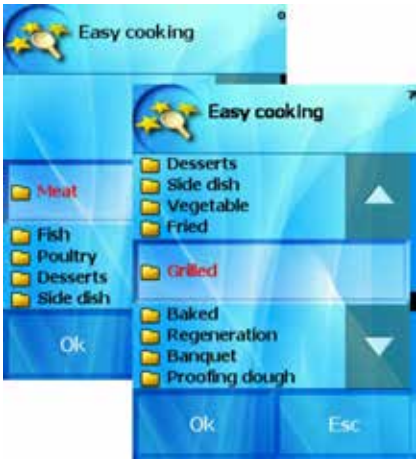
The fact that at every stage we can enter the cooking process and adjust the offered parameters so that the result meets our expectations.

If you are satisfied with your final product, it is possible to enter the selected technology among your favorite programs and use it again any time to obtain the same quality result.

9.1 Using Easy Cooking

To select this mode press “Easy cooking”

Choose the desired kind of dish or technology (e.g. “Grilling”) from the menu



Choose the desired kind of dish in the following step (e.g. “Chicken”)

and choose a product.

The combi steamer will now show parameters of probe temperature and the cooking cabinet temperature at which the process will terminate. If you agree with the parameters, press “OK” and the combi steamer will set the selected technology to be used.

If you desire different values for the final parameters, (e.g. darker and crispier skin of a grilled chicken) select the required temperature in the red field on the display (1) (left side for the cooking cabinet temperature, right side for the probe temperature). To fine tune the settings use the arrows to increase/decrease temperature (2).

Having set the parameters you can now start the cooking process by pressing “Start”

A matter of fact when using the RETIGO combi steamers is the possibility to change all pre-set parameters during cooking process. By pressing the relevant button (Time, Temperature etc.) you can change the selected values and the combi steamer will then proceed with the newly set parameters.

9.1.1 Storing custom parameters “Easy cooking”

You can save any changes you made to any parameters of any step. At the end of the cooking process the combi steamer will offer the possibility to save the changed program into the “Recipes” section.

When saving the program proceed according to the instructions as described in chapter “8. Recipes”.

Read more about “Extra time” and “Eco logic” in chapter 7.3.

10. Automatic cleaning

RETIGO VISION combi steamers are equipped with an automatic cleaning system AUTOMATIC CLEANING which makes sure your combi steamer is always perfectly hygienically clean. Regular use of the automatic cleaning system saves you time and also significantly helps to prolong the lifetime of the equipment.

All the activities devoted to cleaning the combi steamer are limited to:

- choice of the appropriate cleaning program according to the degree of soilage.
- use of cleaning agent
- start of the cleaning program

10.1 Automatic cleaning powder "RETIGO Active Cleaner"

It is necessary to use the "RETIGO Active Cleaner" as a cleaning powder. "RETIGO Active Cleaner" is packed in a bucket which contains 40 bags with 100 g of cleaning powder.

The cover protects the cleaning powder from dampness; nevertheless store it in places without the presence of water and high humidity. Apply the powder when opened, never leave it open, especially in a damp place and without supervision.

Important warnings:

- If you use a different cleaning agent than the "**RETIGO Active Cleaner**" (RETIGO Manual Cleaner, Active descaler) the company RETIGO accepts no responsibility for any subsequent damage and such damage is not covered by the warranty.
- Keep the cleaning agents out of reach of children.
- When handling the cleaning agent observe all safety regulations and regulations of work with chemicals, especially use protective aids (gloves and goggles)
- Follow instructions written on the cover of the cleaning agent.
- Under no circumstances may the cleaning agent come in contact with skin, eyes or mouth.
- Never open the combi steamer door when the cleaning program is running – danger of being stained by the cleaning chemical.
- Take out all the GN containers before the starting the cleaning process.
- Follow the instructions shown on the display.
- Do not leave the cleaning agent packaging inside the cooking cabinet.
- Never apply the cleaning agent on to the hot surface of the combi steamer – irreversible damage to the surface could occur. Such damage is not covered by the warranty.
- In the event that equipment is not cleaned sufficiently during standard use, then grease accumulated in the cooking cabinet could ignite.

10.2 Using the "Cleaning" programs

The automatic cleaning of the combi steamer can be started by pressing the "Cleaning" button.

The combi steamer then offers five cleaning programs.

Use individual programs according to the level of dirtiness of the cooking compartment – see the "Cleaning programs" table

Program selection	Description	Cleaning powder	Duration*
Water rinsing	Cleaning the cooking cabinet with luke-warm water without using cleaning agents	No	16 min.
Basic cleaning	Cleaning of light level of dirtiness without burnt on grease	Yes 1 piece	62 min.
Daily cleaning	Cleaning of medium level of dirtiness after roasting, grilling at higher temperatures	Yes 1 piece	83 min.
Extra cleaning	Cleaning of high level of dirtiness very burnt grease, after roasting and grilling, after several uses of the combi steamer	Yes 2 pieces	110 min.
Semiautomatic cleaning	Semiaut. Cleaning is used when the automatic cleaning is not used or not available	RETIGO Manual cleaner Yes - according to level of dirtiness	68 min.
Cooking chamber descaling	Program is used to remove water scale deposits in the cooking chamber	Active descaler Yes 2 pieces	62 min.

*- duration of the washing process is an approximate only and may differ depending on the size of a combi steamer

The combi steamer oven will ask you to confirm the program.

After selecting and confirming the cleaning program the combi steamer will start checking the temperature in the cooking cabinet. If the temperature exceeds 80°C, the combi steamer will start the cooling process of the cooking cabinet.

If the temperature does not exceed 80˚C or the cooling has finished, the combi steamer will invite you to apply the cleaning agent.

When handling with the cleaning powder, follow all the above stated directions for working with chemicals!

To apply the cleaning agent proceed in the following manner:

- cut the edge of the bag with powder in the marked place
- pour the contents of the bag onto the drain cover in the bottom of the cooking chamber.

- close the combi steamer door.

The selected program will start automatically and the screen will inform you about the actual stage of the program and the remaining cleaning time.

The end of the cleaning process will be indicated by a sound together with a message announcing the end of the cleaning process. The combi steamer is now ready to be used again.

10.3 Cancelling the cleaning process prematurely

You can cancel the cleaning process prematurely by pressing the “STOP” button. You will be asked if you are sure. If yes, the process will stop and the rinsing program will start for approx. 5 min. The cleaning is definitely off after that. If you do not confirm the cancellation, the process will continues where you stopped it.

10.4 Semiautomatic Cleaning

At first the combi steamer will be cooled down to the acceptable temperature of 80 °C (if it is necessary). Then you will be asked to apply the RETIGO Manual cleaner. Leave the manual cleaner take effect as necessary, approx. 50 min. After this time has elapsed the combi steamer will ask you to wash the cooking chamber with the integrated shower in depth. The manual cleaning process is finished after this process.

Check the cooking cabinet after the cleaning process has finished. Thoroughly rinse out any remaining cleaning agent using the manual shower or with water.

If you are not going to use the combi steamer after cleaning, we recommend you leave the door open (overnight,…)

Dispose of the cleaning agent packaging in the usual way – take it to a designated pointfor the collection of plastic packaging.

Never leave used packaging lying around or freely accessible.

10.5 Cooking chamber descaling

Descaling is recommended when there are visible lime scale deposits in the cooking chamber (a white layer of water scale), this depends on water hardness.

To perform descaling on the RETIGO Blue Vision combi steamer it is necessary to use a special agent called Active descaler. The descaler is applied in the same way as the RETIGO Active cleaner.

The standard package size for the Active descaler is a plastic bucket containing 25 bags weighing 100 grams each. One bag of this agent is included with a new steam combi oven.

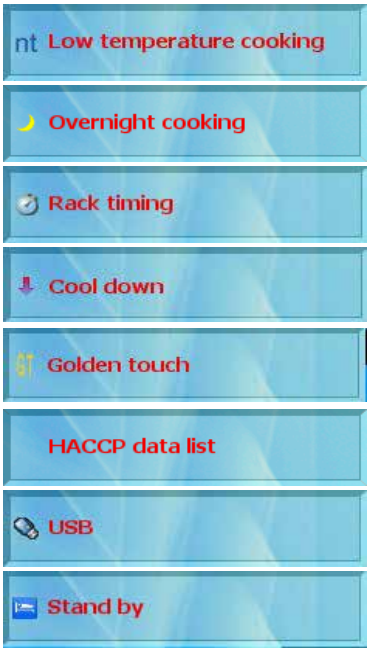
11. Extras

The “Extras” section provides access to special functions of the combi steamers, e.g. it makes it possible to preheat or cool the combi-oven to a pre-set value. It is appropriate to use these functions when the technological process we want to use does not allow the start from the current temperatures in the cooking cabinet.

The “Extras” section also allows access to the USB port on the combi steamer to archive or record programs, it also allows the HACCP data for the cooking processes to be checked.

Select the “Extras” section by pressing “Extras” button.

The combi steamer offers the following functions:



11.1 “Low temperature cooking” option (LTC)

This function allows you to prepare food which needs a longer cooking time or slower cooking process (e.g. big pieces of meat).

There are two ways how to set LTC:

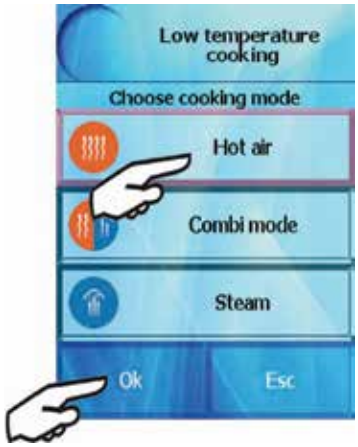
- Termination by Core probe
- Termination by Time

11.1.1 Termination by Temperature probe

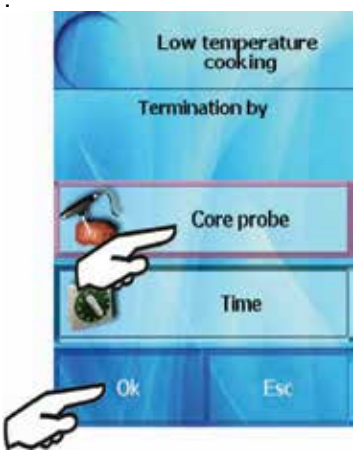
The core probe is a basic accessory in your combi oven. The core probe measures the temperature inside the food. When the temperature inside food reaches the preset temperature the cooking process is finished. The setting proceeds as follows:

a) Choose “Low temperature cooking” in the “Extras” menu

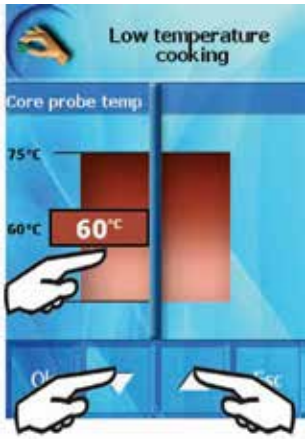
b). The offer of 3 basic modes appears. Choose the right one, e.g. Hot air and confirm your choice by pressing “OK”.



c). Then choose “Termination by Core probe” and confirm “OK”.



d) The last step is setting the temperature which we want to reach inside the food. When we achieve this temperature LTC is finished.



Press on the red frame where you can see the temperature. When the frame starts flashing you can set the required temperature by using the white arrows or just by pressing the screen. Minimum temp. is 45 °C, maximum temp. is 75 °C

e) Confirm “OK” after setting. The operating screen of first cooking step will appear. The fist step is preset to:

Temperature:	120°C
Time:	10 min.
Mode:	The same as we preset in the 2nd paragraph

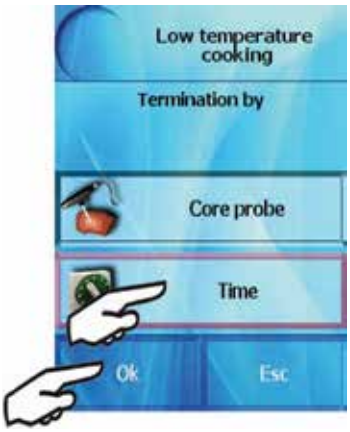
The second step is as we set it. You can check and change the set steps by pressing the “Recipes” icon. (see chapter 8.2.1 “Creating your own recipes”).

f) If the set parameters are OK we can start the process by pressing the “Start” button.

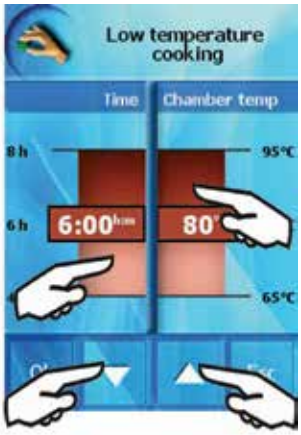
11.1.2 Termination by Time

The end of LTC is according to the set cooking time. The first two setting steps are the same as in paragraph 11.1.1, a), b).

c) Then choose “Termination by time” and confirm using “OK”.



d) The setting of time and temperature appears. You can change these values the same way as in paragraph 11.1.1, a).

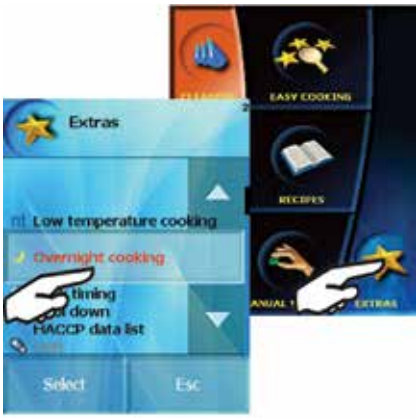


The next procedure is the same as in paragraph 11.1.1, e)

11.2 "Overnight cooking" option (OC)

This option makes it possible to use your combi steamer during the night and prepare food for another day.

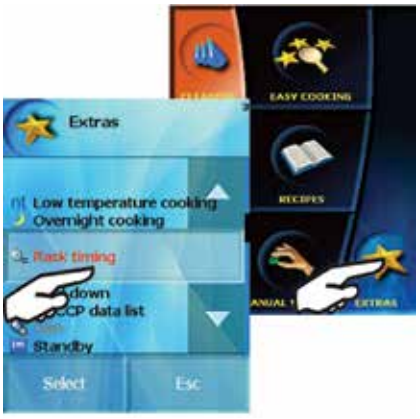
The parameters setting is exactly the same as setting of LTC parameters (see chapter 11.1). The difference is that after the cooking process the combi steamer is switched to COOK&HOLD mode and the food is maintained at 85°C.



11.3 "Rack timing" option (RT)

This option makes it possible to add different time to each rack. You can prepare different types of food (with the same temperature) at one time.

The RT is in the "Extras" menu.



You can set the "RT" function:
- Manually
- Use the preset programs

11.3.1 Manual setting

Press the RT button. First set the basic mode (hot air, combi or steam).

Then set the time, temperature and additional functions (flap valve, fan speed, permanent light and half-input of electricity)

Once these parameters are set press the "START" button

On the next screen you can choose the racks which you want to time. Selected racks are marked red and the time will start to count down. It is possible to change this time by pressing on the rack button.

Note: The numbers of racks are up to you.

When the time elapses a sound is made and relevant rack starts to flash. Press the flashing rack to switch it off.

If you want to finish the rack before the time has elapsed just set the time to “0:00”.

To completely end the RT function, press the “Start” button.

11.3.2 Programs for RT

You can create the RT programs in “All programs/ Options” menu

The RT program is saved with a special icon .

If you are preparing more meals at that the same time in the same cooking mode with the same additional functions you can use “Rack timing programs”. You do not have to remember the different times for each meal.

Example: Using of RT programs for grilling of different steaks.

a) According to the above picture create RT programs for beef, pork and chicken steaks. All of these programs are prepared at the same temperature of 230 °C, in hot air mode with the same additional functions (here just standard fan speed).

Preparation differs by the time setting only:

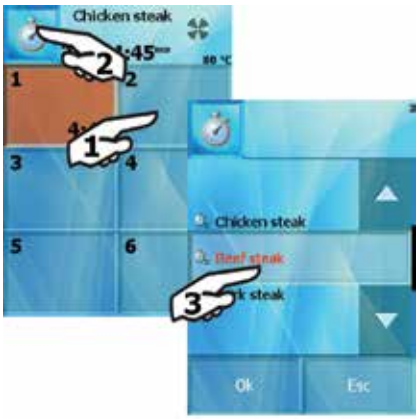
Beef steak	Time: 6 min.
Pork steak	Time: 5 min.
Chicken steak	Time: 4:45 min

b) Choose RT in the “Extras” menu and set the hot air mode,

temperature to 230 °C, standard fan speed and press the icon. The program set in the point a) will appear.

Choose the steak which you are preparing first and press the START button. Choose the rack where you are going to insert a grid with the steak (in this case rack nr. 1). Time begins to count down.

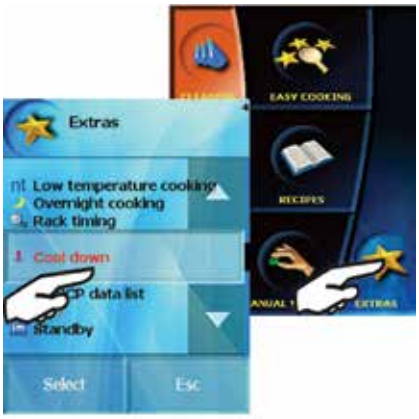
c) When need prepare next steak,e.g. beef, press the rack button (1) and the RT program icon (2). Choose the program for Beef steak (3).



The time set for beef steak begins counting down in rack nr. 2.

d) For the preparation of another steak, e.g. pork, the process is the same as in the point c).

11.4 "Cool down" option



Cool down will help you to cool the cooking chamber down very quickly to a temperature you desire.

In this screen you can set up the temperature to which you want the cooking chamber to cool down. You can also see how the temperature is falling.

Once the temperature is reached you will hear a sound.

11.5 "Golden Touch" (GT) option

Special function for gratin baking of food at the end of the cooking process. The function can be used, for example to gratin bake chicken, lasagne, potatoes, pork knuckle, etc.

When GT is selected in Extras, only two steps are needed to set: hot air, 230 °C, 15 minutes, open flap valve and standard fan speed.

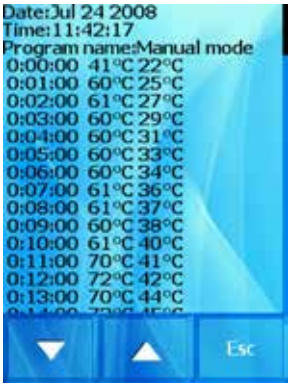
If you select GT in the additional functions , as a part of a program, the above noted values are automatically set as the last step of the program. In case that you set the "C&H" function as well, the GT function is always set prior "C&H" function .

11.6 "HACCP" option

During the cooking process, when using the Manual mode/Programs/Easy cooking, the values of time, temperature, core probe temperature and further important information regarding running events are continuously recorded. The values can be seen on the combi steamer display in a well organised form.

After pressing "HACCP" you choose between individual technological processes, sorted by date and time.

By selecting a line a detailed print out of the technological process will come up.



11.7 "USB" option

By using this function you can save selected items to an external USB device (Flash disc) or upload the data into the combi steamer.

This function will only be active when a USB device is connected to the USB port, e.g. a flash disc, which contains relevant data or onto which we want to save data.

After a USB device is connected, the combi steamer offers the following functions:

11.7.1 Recording data from the combi steamer on to the USB

Using this option we can archive:

a) "Programs" - More in chapter 8.

b) "Errors" - Error messages will be copied to your flash disc as "ErrprReport_xxxxxx_yyyy_mm_dd.txt" where "xxxxxx" is the serial number of the combi steamer, "yyyy" is the year, "mm" is the month and "dd" is the day of the download. If this file already exists the message will be saved with "(1)" at the end.

c) "HACCP" - the HACCP message will be copied on to your flash disk as "HaccpReport_xxxxxx_yyyy_mm_dd.txt" where "xxxxxx" is the serial number of combi steamer, "yyyy" is the year, "mm" is the month and "dd" is the day of the download. If this file already exists the message will be saved with "(1)" at the end.

Operating screens are similar to the previous one.

d) Log list - List of all operations made over the past 60 days. The log list will be copied on to your flash disc as "Log_xxxxxx_yyyy_mm_dd.txt" where "xxxxxx" is the serial number of combi steamer, "yyyy" is the year, "mm" is the month and "dd" is the day of the download. If this file already exists the message will be saved with "(1)" at the end.

Operating screens are similar to the previous one.

e) SW error log - The list of software errors will be copied on to your flash disc as "Log_xxxxxx_yyyy_mm_dd.txt" where "xxxxxx" is the serial number of combi steamer, "yyyy" is the year, "mm" is the month and "dd" is the day of the download. If this file already exists the message will be saved with "(1)" at the end.

Operating screens are similar to the previous one.

11.7.2 Uploading data from the USB to the combi steamer

Using this option you can upload from an external memory:

a) "Programs" - More in chapter 8.

b) "Melody"

Using this option you can upload tunes or sounds into the combi steamer. You can then choose the uploaded sounds in the “Settings” section and assign them to individual events (e.g. end of the cooking process announcement, pressing a button sound etc.)

c) “Easy Cooking”

This option allows you to upload cooking programs for the Easy Cooking function. This option is only accessible after entering a special PIN code.

11.8 “Stand by” option

You can put your combi steamer to sleep using the “Stand by” function.

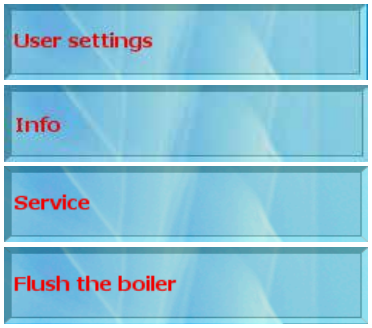
You can do it either by pressing the “Stand-by button” in the “Extras” menu or hold down the “START” button for 3 sec.

By holding down the “START” button for 3 sec. you wake up the combi steamer.

12. Settings

The “Settings” section provides special settings of the combi steamer, as well as access to technical information regarding the combi steamer and the service settings for advanced users.

The following functions can be set on the combi steamer:

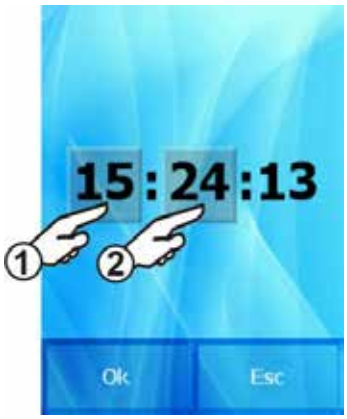


12.1 “User settings” option

This function allows the setting of Time, Sounds, Display, Dafault values, Locks, Main menu and Miscellaneous settings. In the “User settings” option a PIN code 1001 is required.

12.1.1 "Time" Setting

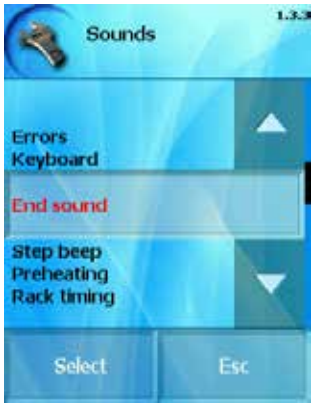
By using this button we set the actual time, i.e. the hours and minutes.



12.1.2 "Sounds" setting

By using this option you can assign sound effects or tunes to individual events announced by the combi steamer (e.g. the sound of pressing a button, announcement of the end of the cooking process etc.) or change its volume and duration of the sound.

Press the Sounds button and select an event to which a sound should be assigned or changed (e.g. End of the cooking process).



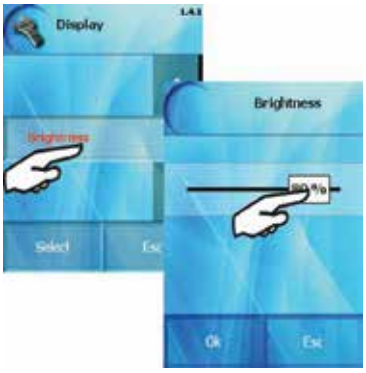
The menu appears.

By pressing the "Melody" button you can change the sound. By pressing the "Setting" button you can change the volume and the duration of the sound. By pressing the "Play" button you can play the sound to check it.

Your own sounds can be added to the list in the "Extras" section (see chapter 11.6.2 – Uploading data from USB to the combi steamer)

12.1.3 "Display" setting

You can change the brightness of the screen.



12.1.4 "Default values" setting

Some functions have default values set by the RETIGO Company (Hot air, combi, steam, COOK&HOLD, Rack timing and Restore factory settings). You can change these values according to your needs.

Default values

a) Cooking - default values depending on the basic modes Hot air, Combination, Steam are provided in chapter 6.

b) Rack timing

"Hot air" mode

Time	2 min
Temperature	180°C
Moisture	0%

"Combination" mode

Time	2 min
Temperature	160°C
Moisture	50%

"Steam"

Time	2 min.
Temperature	99°C
Moisture	100%

c) COOK&HOLD:

Temperature	85 °C
Fan speed	lower 1/4"

d) Golden Touch

Time	15 min
Temperature	230°C

e) Restore factory settings

If some of the above values are changed you can reset to the company settings by pressing the "Yes" button

12.1.5 "Locks" setting

a) Program menu lock

You can lock your recipes. After locking you can see the recipes but you can not edit them.

b) Running program lock

You can lock your currently running recipe. After locking you can not edit it.

c) Expert menu lock

Allows you to set the lock authorisation for the Expert menu. If you enable the lock to the Expert menu, you can also set a PIN code to enter this menu. For details see section 12.1.6.

12.1.6 "Main menu" setting

This option allows you to adjust the appearance of the main menu of your combi steamer.

The options are:

a) Standard menu

Standard menu contains: Cleaning, Help, Service, Easy Cooking, Recipes, manual mode and Extras.

b) Pictograms

The main menu is a screen with pictograms only.

There is a Menu button in the lower right corner of the screen. This allows you to enter the so-called Expert menu, where you can access all the functions of the combi steamer (Cleaning, Help, Settings, Easy Cooking, Recipes, Manual mode and Extras).

Standard menu setup again via Settings in the Expert menu.

12.1.7 "Other" setting

"Standby after cleaning"

Allows you to enable or disable the automatic switching of the combi steamer to the "standby" mode after the automatic cleaning process. It means that the machine shuts down. The Start/Stop button is flashing, the manual shower cannot be used.

It also allows you to set the time after which the combi steamer goes into Standby mode.

"Eco Logic" option

Disable or enable the "Eco Logic" function (read more in chapter 7 and 8)

"Extra time" option

You can add to the standard buttons appearing at the end of the cooking process ("Ecologic", "Save program", "Back") the "Extra time" button (read more in chapter 7.3).

"ACM" option

Disable or enable the "Automatic Capacity Management".

"Rack timing" option

You can set the necessary number of racks for the "Rack timing" function. This relates primarily to the large machines (1221, 2011, 2021) where you can set up to 20 (12) racks. On smaller machines (623, 611, 1011) you can set up to 10 (6) racks.

"Learn function"

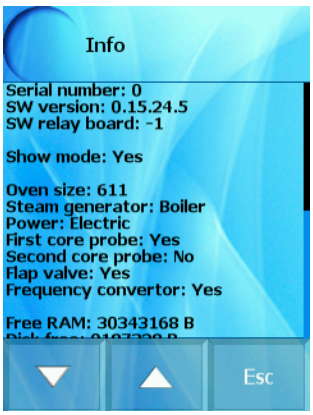
After each cooking process you will be asked if you want to save the program.

"Go to menu"

Here you can set the functions which are available while using Expert menu (pictograms). You can unlock e.g. automatic cleaning only and prevent unauthorized interference in other combi steamer´s settings.

12.2 "Info"

When "Info" is pressed, information regarding the software version used to operate the combi steamer will appear.



12.3 "Service"

This function enables entry to the service menu. In order to be able to access the "Service" option the PIN code 1001 is required.

Enter the correct PIN code and press "OK". The combi steamer will offer:

12.3.1 "Parameters" option

a) Screen saver option – here you can switch the screensaver on or off. If the screensaver is active it appears after 5 min. of combi steamer inactivity.

By touching the display you return to the operating mode.

12.3.2 "Language" option

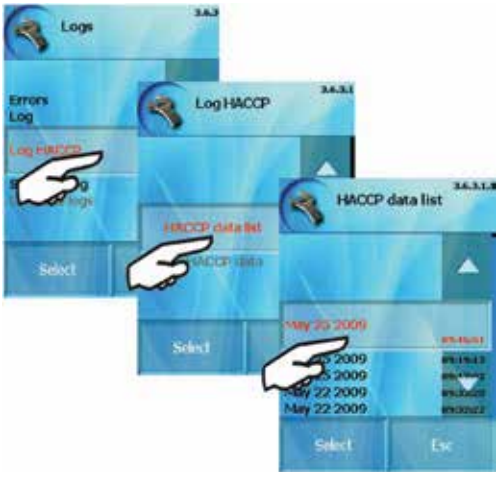
You can choose a language according to the area or the operation personnel. The change of the language does not change the language in the Easy Cooking and Recipes section.

12.3.3 "Logs" option

In this option you can display:
- Errors
- Log HACCP
- Log
- SW error log
- Operational data

a) Errors – A list of operation errors. The list of errors and their description is at the end of this manual.

b) Log HACCP - the list of HACCP data (temperatures, times and modes). The data is arranged based on the date and time.



c) Log - List of all operations performed in the past 60 days.

d) SW error log - List of software errors. This list is useful only to service technicians.

e) Operational data - Here you will find information about the overall operation of the machine. Eg. Oven working time, Cooking time, Chamber heating w. time etc.

Options that are shown in grey are only accessible to specialised service personnel.

The data is saved for approximately 60 days of steamer operation and the amount of data depends on the memory capacity of the combi steamer. After this period new data overwrites the oldest records. Operational data is stored throughout the life of the product as needed and can be reset.

13. Help

The help option contains basic information regarding the operation of the combi steam oven as well as important telephone numbers where you can obtain further help when neither the Operating manual nor Help provide answers to your questions.

When you press HELP you can select:

13.1 "Manual" option

Offers detailed description of the individual sections of the combi steamer operations.

Navigate using the arrows. If you need help with any function in the the list, press on it. You will see a basic description. For example the "Recipes" function

HELP
Easy cooking
Recipes
Manual mode
Recipes
This pictogram takes you to the recipes menu where preset programs are stored and where programs can be created by you. You can search for programs by name. You can see the last 10 programs used or a folder with your favourite programs.
more...
Esc

If you need more information about this function press the "More..." button. The detail description will be shown. Navigate using the arrows.

13.2 "Hot-line chef", "Hot-line service" and "Contact" options

This option provides important telephone numbers where expert chefs, technical support or business managers of RETIGO s.r.o. will gladly provide information.

14. VISION AGENT

Shows help information regarding the currently running process on the control panel. “Vision agent” explains the currently running process or helps with further possible steps.

For the VISION Agent function, first press the “AGENT” button and then the button for which you need a description. You can perform this operation everywhere.

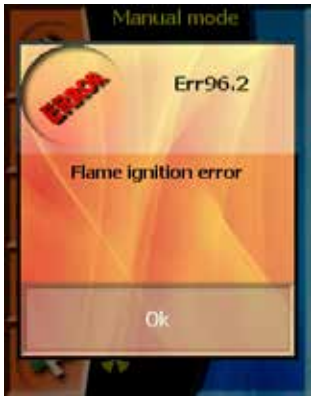
Same information is available in the “Help” menu

15. Gas combi steamers

15.1 Gas burner ignition

The little flame behind the time symbol indicates the gas burner function. If the flame is on, the burner is working.

In the event that the gas burner is lit and goes out for any reason or the flame cannot be ignited at machine start-up, a sound will be made and a message will appear on the display.



If this occurs, press the “OK” button. This means that the service personnel recognizes the situation and a new ignition attempt will be performed.
The most common cause of ignition failure is that the main gas supply is shut off.
However, if the gas supply is open and the message about ignition failure keeps appearing, call professional service.

15.2 SAFETY INSTRUCTIONS for the gas combi steamer service

It is strongly recommended that the gas combi steamer electrical and gas connection, operation activation, adjustments and all the service actions are provided exclusively by a service engineer. The service engineer is obliged to provide you with information about activating the gas combi steamer and its service, maintenance and inform you about improper operations. These actions include particularly any interference with the appliance under its cover except the water filling through the hydraulic unit.

INSTRUCTION

• The gas combi steamer must be installed only in accordance with generally accepted government regulations and standards.

• In compliance with generally applicable legislation and standards, the operator is obligated to ensure proper operation activation and after that, at least once a year, gas appliance operation inspection by the service engineer.

Gas odor procedure

• close the gas inlet
• shut down the combi steamer
• open the windows
• extinguish any open fires
• do not handle electric switches and appliances
• call the Emergency service

Flue gases odor procedure

• shut down the combi steamer
• open the windows
• do not start the gas combi steamer and contact the service engineer

Procedure in case of flooding

• close the gas inlet
• shut down the combi steamer
• disconnect the electrical power supply
• do not start the gas combi steamer and contact the service engineer

Procedure in case of a fire

• close the gas inlet
• shut down the combi steamer
• disconnect the electrical power supply

• extinguish using the powder fire-extinguisher or foam fire-extinguisher (in case of propane only a foam fire-extinguisher)

• do not start the gas combi steamer and contact the service engineer

Protection against electrical shock

It is forbidden to connect the gas combi steamer to the mains using an extention cord or an adapter. Any actions performed under the gas combi steamer cover should be made only after it is disconnected from the electric power grid. Only a service enginner should work on the electrical parts of the gas combi steamer.

How to avoid risk of fire

Do not store explosive and combustible items close to the gas combi steamer, which could produce an environment with a potentially explosive atmosphere of flammable gases and vapors.

Exhaust flue inspection

If the combi steamer is of type B, regular service, maintenance and exhaust flue sweeping must be carried out at least once a year (Czech Norm - ČSN EN 73 4201/2008), unless the relevant national regulations do not set a shorter interval (e.g., still valid regulation Nr. 111/1981 Coll., which sets a six-month interval).

Backdraft protection

If the combi steamer is of type B_{13}, it has the backdraft protection feature installed, which during a reverse draught initiates an error message Err 97.2 - ‚Wrong chimney', shuts down the gas supply and stops the cooking process.

16. Maintenance

16.1 General instructions

The combi steamer does not require any special maintenance, however it is necessary to keep it clean and remove the remains of old grease and food

Daily rinsing out of the interior of the appliance and compliance with the maintenance instructions will substantially increase the lifetime of the device and guarantee it trouble free operation.

Values preset by the manufacturer or assigned service technician must not be altered by the user.

When opening the door, especially during steam operation, always stand in such place where the hot steam escaping from the open door cannot scald you. Open the door slightly at first, letting the hot steam out, then open the door all the way! Do not spray water from the shower on to the glass of the door or lights unless the temperature is below 90˚C. The glass could break!

Each time before you start the device, please ensure that the water supply is open. Close the water supply after finishing operating the device!

16.2 Daily cleaning (maintenance)

To clean the combi steamer use the cleaning function from the initial menu (see chapter "10. Automatic Cleaning"). If it is neccessary continue as follows:

- If the door gasket seal is very dirty or greasy, wash it or, if necessary, remove it without using any tools (start in the corners) and wash it in water and cleaning agent.

- Put the dry seal back in (start again in the corners) without using any tools.

- After cleaning, leave the door of the device ajar so that the cooking cabinet can be aired out.

By doing so you can prolong the lifetime of the door gasket seal.

- When cleaning the device use only the cleaning agents recommended by the manufacturer (Retigo Manual cleaner, Retigo Active cleaner, Active descaler). Refrain from using abrasive agents! Do not use mechanical cleaning aids for cleaning the surfaces (wire scrubbers, etc.) Only through daily cleaning of the cooking cabinet can a long lifecycle and quality of food processing be ensured.

- Under no circumstances may the temperature exceed 70˚C when cleaning the device using a cleaning agent. At higher temperatures the cleaning agent can burn on to the surface of the cooking cabinet and leave rust like stains. The warranty does not cover such damage.

- When working with cleaning agents (e.g. Retigo manual cleaner, RETIGO active cleaner, Active descaler etc) be very cautious and always follow the instructions and recommendations of the manufacturer of the cleaning agent. Thus you will avoid damage to your health!!

- Always thoroughly rinse the inside of the cooking cabinet with the manual shower after manual cleaning – to wash off the cleaning agents. Failing to do so may result in damage to the surface of the cooking cabinet and its discoloration during the following use at high temperatures. Such damage is not covered by the warranty.

- Never clean the combi steamer using acids, or leave them in the vicinity – danger of damaging the surface.

- Never use cleaning agents or sand on coarse-grained basis.

- Never use mechanical items to clean the combi steamer (wire wools, scrapers, knives)

- Do not clean the combi steamer with high-pressure water cleaners

- Leave the door ajar after cleaning the cooking cabinet.

It is neccessary to clean the combi steamer every day using recommended RETIGO cleaning agents otherwise the warranty expires.

Always use protective aids and recommended working attire (gloves, goggles, mask) when cleaning the combi steamer! You are protecting your health!

When the combi steamer is not cleaned often enough – left over grease builds up on the cooking cabinet walls – it can ignite at high temperatures. Such damage is not covered by the warranty!

16.3 Monthly cleaning (maintenance)

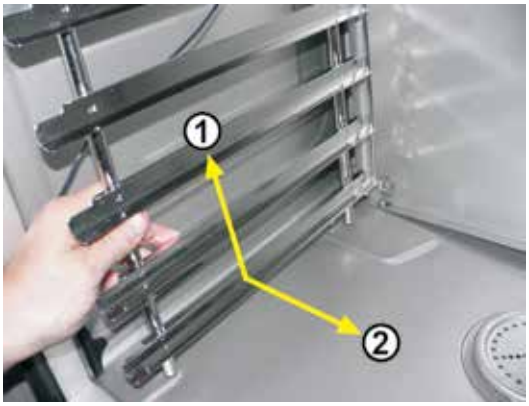
Cleaning the equipment and following the maintenance instructions increases the lifetime of the device and guarantees its trouble-free operation.

Monthly cleaning is similar to the chapter “10. Automatic Cleaning”. In addition to the process described therein, the rear part of the fan needs to be thoroughly cleaned and decalcified.

16.3.1 Combi steamer cleaning procedure:

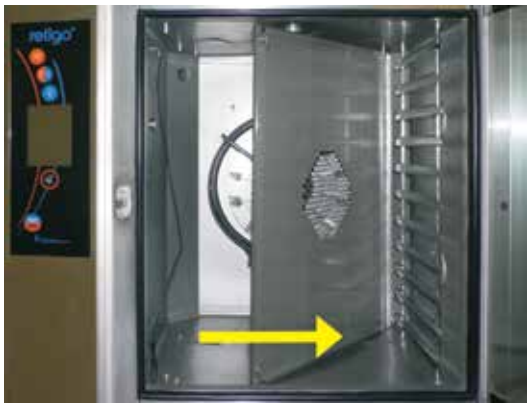
- Carry out manual cleaning as described in chapter “10. Automatic cleaning”

- Take out the left rack (it is necessary to push it upwards to release it from the lower bolts, then the rack can be released from the upper bolts and extracted).



- Release the latches holding the front wall in front of the fan (use a coin to loosen them).

- By pulling the left side open the inner wall.



- Continue in the same manner as in chapter “Cleaning” Daily cleaning (maintenance) only in addition to this, spray a special cleanser (RETIGO Manual cleaner) on to the rear of the cooking cabinet, fan, water sprinkler (the pipe in the center of the fan into which the inlet pipe leads) and the heating elements.

- After thoroughly cleaning the cooking cabinet of the device, warm it up to approximately 50 – 60˚C. Under no circumstances may the temperature exceed 70˚C!

- Descale the cooking chamber using the “Cooking Chamber Descaling” program together with the appropriate cleaning agent Active descaler.

- Repeat the process if necessary.

- Wash the door gasket seal with the cleaning agent.

- After cleaning the cooking cabinet, close again the inner wall (in front of the ventilation fan) and lock the locks by turning them, return the left rack.

- After cleaning leave the door ajar to air out the cooking cabinet. By doing so you help to prolong the lifetime of the door gasket seal.

- When working with cleaning agents (RETIGO Manual cleaner, PUREX K and Active descaler) be very careful and always proceed according to the instructions and recommendations of the manufacturer of the cleaning agent. Thus you will avoid damage to your health!!!

16.4 Quarterly cleaning (maintenance)

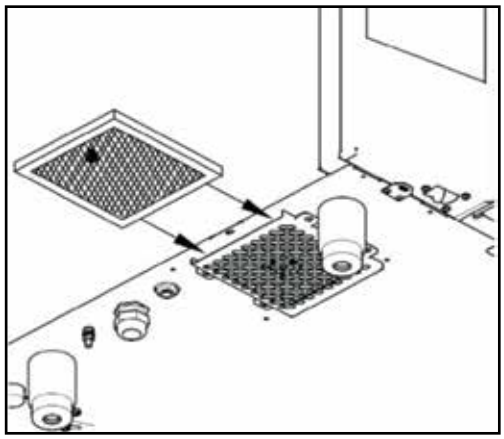
Quarterly cleaning is similar to the chapter “10. Automatic Cleaning”. In addition to the process described there, the air filter is cleaned.

The equipment is designed for an IPX5 environment (spraying water resistant). For this reason it includes an auxiliary fan for cooling the inside space where the electricity is connected and the electronic controls are located. Cooling air is sucked in through an air filter which is located at the bottom under the control panel and it is exhausted through an opening in the back of the device. For effective cooling it is necessary to clean the air filter every three months. In case of heavy soiling clean it earlier.

The air filter cleaning procedure

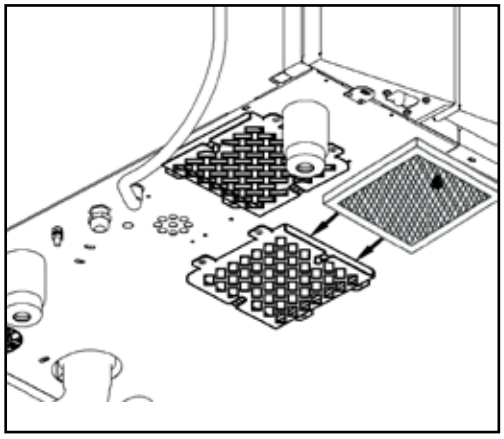
Electric combi steamers:

- The air filter is located on the bottom left part of the combi steamer.
- Simply take out the filter and clean it in warm soap water.
- After that insert it back.



Gas combi steamer

Proceed in the same manner during cleaning of the second filter for air uptake in gas combi steamers.



Regular air filter cleaning and following the maintenance instructions helps to significantly prolong the lifetime of the device and guarantees its trouble-free operation.

16.5 Annual maintenance

- Carry out the quarterly maintenance.
- It is also necessary to check the installation and equipment. RETIGO s.r.o. recommends to carrying out this procedure only through an authorised service.
- Only expert installation and compliance with the maintenance instructions increases the lifecycle of the device and guarantees its trouble-free operation.
- After one year of operation an authorised service should check the installation and the device according to the check list.
- For the entire duration of operation, the device must undergo regular checks, tests and revisions as required by ČÚBP no. 48/1982 Codex.
- The warranty does not cover damage caused by unprofessional cleaning and maintenance.
- The user of the device must not alter the values preset by the manufacturer or assigned service technician.
- Only through regular checks and cleaning of the device can you avoid excessive wear and tear to the device.

Exhaust flue inspection

(valid for gas combi steamers only)

If the combi steamer is of type B, regular service, maintenance and exhaust flue sweeping must be carried out at least once a year (Czech Norm - ČSN EN 73 4201/2008), if the relevant national regulations do not set shorter interval (e.g., still valid regulation Nr. 111/1981 Coll., which sets a six-month interval).

CHECK LIST

1	Following the encloses installation instructions
2	Levelling the device into a horizontal position
3	Adjustment of the door
4	Connection of appliance to cold water
5	Setting the pressure of inflowing water to 300 – 500 kPa
6	Complying to inclination, min. length and diameter of drain pipe
7	Minimum distance of 50 cm from other heat sources
8	Minimum distance of 5 cm from other terminal surfaces
9	Space for the free air flow of at least 50 cm above the device
10	Sufficient working area for operation and maintenance
11	Water softener if water hardness exceeds 10_N
12	Electric fuse protection of the device
13	Compliance with fire regulations
14	Electric fuse protection of the device
15	Call customer's attention to the conditions for cleaning and maintenance of the device
16	Call customer's attention to the principles of decalcifying the boiler

17. RETIGO Combi steamer lifetime

The lifetime of the device is 10 years providing the following conditions are met:

- Regular preventive service inspections every 12 months of operation.
- Such inspection must be carried out by service technicians of RETIGO or by service technicians of a RETIGO authorised business.
- The customer is obliged to produce a record of such service events.
- Strict compliance with operation instructions according to the operating manual.
- Daily maintenance and cleaning of the combi-oven using cleaning agents recommended by RETIGO (RETIGO ACTIVE CLEANER for the automatic cleaning system, RETIGO MANUAL CLEANER, Active descaler etc.).
- In case of combi-ovens with automatic cleaning it is necessary to use exclusively RETIGO Active Cleaner.
- Training of operating personnel by a RETIGO expert chef. It must be recorded in the service documentation or in a copy of the training record of the personnel
- If the operating personnel change, it is necessary to repeat the training process.

18. Error code table

ERROR	WHAT HAPPENED	WHAT TO DO
Err 10	The water reaches the max level but does not reach the min level in two minutes.	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used in "**Hot air**" only. Please call your service company.
Err 11	Preheating of a boiler took longer than 6 min.	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used in "**Hot air**" only. Please call your service company.
Err 12	**When filling the boiler, the max water level is not reached in 2 minutes.**	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used in "**Hot air**" only. Please call your service company.
Err 13	When filling the boiler, the min water level is not reached in 2 minutes.	Check water supply line (open valve) Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used in "**Hot air**" only. Please call your service company.
Err 14	One phase of a power distribution is missing	**Please call your service company.**
Err 15	F2 motor thermal overload protection failure. Indication of motor overheating above a set limit.	Please call your service company.
Err 16	Preheating of a boiler took longer than 7 min.	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used in "**Hot air**" only. Please call your service company.
Err 17	When emptying the boiler, the water level did not decrease under the min level in 2min.	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used in "**Hot air**" only. Please call your service company.
Err 18	When emptying the boiler, the water level did not decrease under the max level in 2min.	Check the drain. Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used in "**Hot air**" only. Please call your service company.
Err 19	Calcified boiler	Please call your service company.
Err 26	Flap valve motor is not blocked or switch is still closed.	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used without the "**Flap valve**" function.
Err 27	Flap valve motor is not blocked or switch is still opened.	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used without the "**Flap valve**" function.
Err 28	Flap valve switch failure.	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used without the "Flap valve" function.
Err 29	Flap valve motor failure.	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used without the "Flap valve" function.

ERROR	WHAT HAPPENED	WHAT TO DO
Err 30	Waste steam temperature sensor failure	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used temporarily in all cooking modes. Please call your service company.
Err 31	Drain temperature sensor failure.	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used temporarily in all cooking modes. Please call your service company.
Err 32	Boiler temperature sensor failure.	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used temporarily in all cooking modes. Please call your service company.
Err 33	Cooking cabinet temperature sensor 2 failure – the lower one in 1221/2011	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used temporarily in all cooking modes. Please call your service company.
Err 34	Core probe failure – core probe 1	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used temporarily in all cooking modes. Please call your service company.
Err 35	Cooking cabinet temperature sensor 1 failure – the upper one in 1221/2011	Combi oven is blocked in all cooking modes. Please call your service company.
Err 36	Core probe failure – core probe 2	Error message can be cancelled by pressing the "**ESC**" button. Combi oven can be used temporarily in all cooking modes. Core probe 2 cannot be used. Please call your service company.
Err 40	Cooking cabinet thermal fuse (S1, S2) or boiler thermal fuse (S3) triggered – overheating protection.	Please call your service company.
Err 41	Cooling failure - electronics overheating, temperature higher than 65°C.	An error message can be cancelled by pressing "ESC". Clean out the air filter.
Err 42	High temperature of boiler - temperature higher than 120 °C.	Please call your service company.
Err 60-79	Electronic board failure	Please call your service company.
Err 80-91	Frequency converter failure	Please call your service company.
Err 95	Incorrect revolutions of the blower	If the problem persist, call professional service
Err 96	Gas has not ignited	Check whether the gas supply is on and repeat the ignition process
Err 97	Bad flue exhaust (only in appliances of the B_{13} type)-valid for gas combi steamers only	Backdraft – turn off low pressure ventilation
Err 100	System error	Please call your service company

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retigo®
vision

Touch the future

TSD-08-B-MAN-EN-R04

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